



Recipes that are approved for the craft food program are listed below. Should you prefer to use your own recipe, it would have to be approved by a [process authority](#).

Here is a list of some specific requirements concerning any recipe used:

- The form of the item cannot be altered except to make it smaller, for example, a recipe for a whole pickle can be used to make pickle spears but a pickle spear recipe cannot be used to make a whole pickle.
- The required water bath canning time, adjusted for altitude, cannot be shortened. Only purchased vinegar with 5 percent acidity or more is approved for any recipe.
- The vinegar to water ratio cannot be altered except to add vinegar.
- One or two items such as garlic cloves or a pepper may be added so long as the primary ingredient is not significantly changed.
- The total amount of spices may be reduced but may only be increased by an amount equal to 50 percent of the total amount specified in the recipe.

Cucumber Pickles

- [Bread-and-Butter Pickles](#)
- [Quick Fresh-Pack Dill Pickles](#)
- [Sweet Gherkin Pickles](#)
- [14-Day Sweet Pickles](#)
- [Quick Sweet Pickles](#)

Other Vegetable Pickles

- [Artichoke \(Jerusalem\) Pickles](#)
- [Bread and Butter Pickled Jicama](#)
- [Dilled Beans](#)
- [Kosher Style Dill Green Tomato Pickles](#)
- [Marinated Peppers](#)
- [Marinated Whole Mushrooms](#)
- [Pickled Asparagus](#)
- [Pickled Baby Carrots](#) [PDF](#)
- [Pickled Beets](#)

- [Pickled Bell Peppers](#)
- [Pickled Bread-and-Butter Zucchini](#)
- [Pickled Carrots](#) [PDF](#)
- [Pickled Cauliflower or Brussel Sprouts](#)
- [Pickled Dill Okra](#)
- [Pickled Horseradish Sauce](#)
- [Pickled Hot Peppers](#)
- [Pickled Jalapeño Rings](#)
- [Pickled Mixed Vegetables](#)
- [Pickled Pearl Onions](#) [PDF](#)
- [Pickled Sweet Green Tomatoes](#)
- [Pickled Yellow Pepper Rings](#)
- [Spiced Green Tomatoes](#)

Fruit Pickles

- [Cantaloupe Pickles](#)
- [No-Sugar Added Cantaloupe Pickles](#)
- [Fig Pickles](#)
- [Spiced Crabapples](#)
- [Spiced Crabapples II](#)
- [Spiced Apples Rings](#)
- [Pear Pickles](#)

Relishes, Salads

- [Watermelon Rind Pickles](#)
- [Chayote and Pear Relish](#)
- [Chayote and Jicama Slaw](#)
- [Dill Pickle Relish](#)
- [Fall Garden Relish](#)
- [Fresh Dill Cucumber Relish](#)
- [Harvest Time Apple Relish](#)
- [Hot Pepper Relish](#)
- [Oscar Relish](#)
- [Pear Relish](#)
- [Pickled Pepper-Onion Relish](#)
- [Piccalilli](#)
- [Pickle Relish](#)
- [Pickled Corn Relish](#)
- [Pickled Green Tomato Relish](#)
- [Spicy Jicama Relish](#) [Spanish](#)
- [Summer Squash Relish](#)
- [Sweet Apple Relish](#)

- [Sweet Pepper Relish](#)
- [Rummage Relish](#)
- [Tangy Tomatillo Relish](#)
- [Three-Bean Salad](#)

Chutneys

- [Apple Chutney](#)
- [Mango Chutney](#)
- [Tomato-Apple Chutney](#)
- [Cranberry Orange Chutney](#)

Salsas

- [Chile Salsa \(Hot Tomato-Pepper Sauce\)](#)
 - [Spanish Language Version](#)
- [Chile Salsa II](#)
 - [Spanish Language Version](#)
- [Choice Salsa](#)
- [Mango Salsa](#)
 - [Spanish Language Version](#)
- [Mexican Tomato Sauce](#)
 - [Spanish Language Version](#)
- [Peach Apple Salsa](#)
 - [Spanish Language Version](#)
- [Spicy Cranberry Salsa](#)
 - [Spanish Language Version](#)
- [Spicy Jicama Relish](#)
 - [Spanish Language Version](#)
- [Tomatillo Green Salsa](#)
 - [Spanish Language Version](#)
- [Tomato/Tomato Paste Salsa](#)
 - [Spanish Language Version](#)
- [Tomato and Green Chile Salsa](#)
 - [Spanish Language Version](#)
- [Tomato Salsa with Paste Tomatoes](#)
 - [Spanish Language Version](#)
- [Tomato Taco Sauce](#)
 - [Spanish Language Version](#)